



Packed and labelled tomato curry

b) Working rooms should have:

- Area to accommodate all processing activities.
- Easy to clean floors.
- Walls painted white for easy detection of insects, dirt and any abnormalities
- Adequate lighting.
- Temporary storage – stacked crates for raw materials, shelves for jars and black airtight containers for dried products.

- Good ventilation to allow moderate temperature.
 - Windows with insect proof screens.
- ii. Equipment**
- Should be properly cleaned before and after use
 - Hot water should be used for sterilizing the equipments
 - Wooden equipment should be scrubbed
 - All utensils should be kept dry by wiping with clean cloth and stored in dust free places.
- iii. Personal hygiene**
- Health certificates should be acquired (commercial purposes).
 - Health status (processing should not be done when one is sick or with open wounds).
 - Illness and injuries (processing should not be done when one has open wounds).
 - Personal cleanliness; Maintaining personal cleanliness including body and clothes.
 - Personal behavior; Hands should be carefully washed with soap.



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HOW TO MAKE TOMATO CURRY





Introduction

Tomato is one of the most widely cultivated and consumed vegetables globally. It is valued for its versatility in culinary applications and nutritional benefits. However, the tomato industry faces challenges, notably during times of production glut, leading to potential losses for producers. Value addition can be a strategic approach to mitigate these losses and maximize the profitability of tomato farming.

Tomato curry, a spiced and mildly tasty sauce made with ground tomatoes, onions, coconut, spices and herbs. With proper storage in a cool, dry environment, tomato curry maintain its quality for more than three months. Its market encompasses not only individual consumers looking to enhance their home cooking but also restaurants and catering businesses.

Through processing surplus or lower-grade tomato into tomato curry, farmers add value to their produce and extend its shelf life, thereby reducing post-harvest losses and increasing income. Additionally, they can establish partnerships with local market or restaurants to sell their tomato products, fostering economic growth within their community while meeting the demand for high-quality, locally sourced ingredients.

Requirements for processing of quality tomato curry

Equipments

Weighing scale, washing troughs, metal sieves, washing basins blender/pulper, knives, stirring wooden stick, source of fire (Gas or Jiko), Sufuria (Pan), packaging bottles, tea spoon and table spoon.

Ingredients

- 2 tbsp. cooking oil
- 2 curry leaves
- 1 onion
- 1 tsp ginger garlic paste
- ¼ tsp turmeric
- ¾ red chilli powder
- 1 tsp coriander powder
- ¼ tsp cumin powder
- 1 tsp salt
- 4 tomato finely chopped
- ½ cup water
- ¼ cup coconut milk
- ¼ tsp masala

Procedure

1. Wash, sort, blanch for two minutes and cool



Sorting of tomatoes for processing

2. Cut into small pieces and blend into pulp



Sliced tomatoes

3. In a large pot heat 2 tsp cooking oil and add 2 curry leaves
4. Add 1 onion and 1 tsp ginger garlic paste until it changes color slightly.
5. Add ¼ tsp turmeric, ¾ tsp red chilli powder, 1 tsp coriander powder, ¼ tsp cumin powder and 1 tsp salt until spices turn aromatic.
6. Add tomato pulp and boil
7. Add ½ cup water, cover and cook until oil separates from sides
8. Turn off the flame and add ¼ cup coconut milk and ¼ tsp masala.
9. Mix well making sure everything is well combined

Uses

- Tomato curry is spread on bread, mandazi, or used it with french fries (chips).

Basic hygiene during processing

- i. Processing premises: spacious to accommodate all required facilities and activities.
 - a) Necessary facilities
 - Sanitation area-toilets/latrines, changing rooms, hand washing areas and lunch areas
 - Proper flooring
 - Cleaning stations
 - A floor drainage system